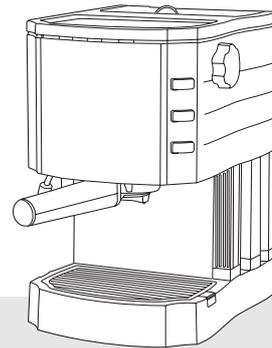


morphyrichards®

## Pump action espresso coffee maker



Please read and keep these instructions



### getting the best from your new coffee maker

- **Safety first**

*Caution must be used when handling hot water, coffee or steam.*

- **Run water through your machine before first use**

*It is important to run water through your coffee maker in order to rinse the machine. You can also run water through to warm your coffee machine.*

- **Descale as appropriate for the hardness of the water in your area**

*It is important to descale as the performance of your coffee maker may be impaired by limescale and other impurities in the water supply.*

**2year**  
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[www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)

## Important safety instructions

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

**WARNING: Danger to the person!**

**IMPORTANT: Damage to the appliance!**

In addition we offer the following safety advice.

### Location

- Remove all the packaging and retain for future reference.
- Ensure the coffee maker is used on a firm, flat surface.
- Do not use the coffee maker outdoors or in a bathroom.
- Do not place the coffee maker on a highly polished wooden surface as damage may occur to the surface.
- Do not place the coffee maker on or near hot surfaces such as a hot plate or radiant rings or near a naked flame.
- **WARNING: Do not place the coffee maker onto a metal tray or metal surface whilst in use.**
- Do not lift the coffee maker by gripping the water tank. Hold the body of the coffee maker.

### Children

- Children do not understand the dangers associated with operating electrical appliances. Never allow children to use this appliance.

### Other safety considerations

- Disconnect the coffee maker from the mains supply when filling, cleaning or not in use.

- When unplugging, turn any control to 'off', then remove plug from the wall outlet.
- Keep the outside of the coffee maker area clean and dry at all times.
- Do not touch hot surfaces. Always use handles or knobs.
- Do not immerse the coffee maker itself in water and always ensure the electrical connections are kept dry.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Ring the helpline number for advice on examination and repair.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not use abrasive cleaners on the outside of the coffee maker, they may scratch the surface. Clean only with a soft damp cloth.
- Do not use the coffee maker for anything other than its intended purpose.

### Product safety

- Never use warm or hot water to fill the water tank.
- Do not overfill the water tank.
- Operate the appliance only with the drip tray in place.

### Treating scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

## Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating current).

For appliances with fitted plug.

If the socket outlets in your home are not suitable for the plug supplied with this appliance the plug should be removed and the appropriate one fitted.

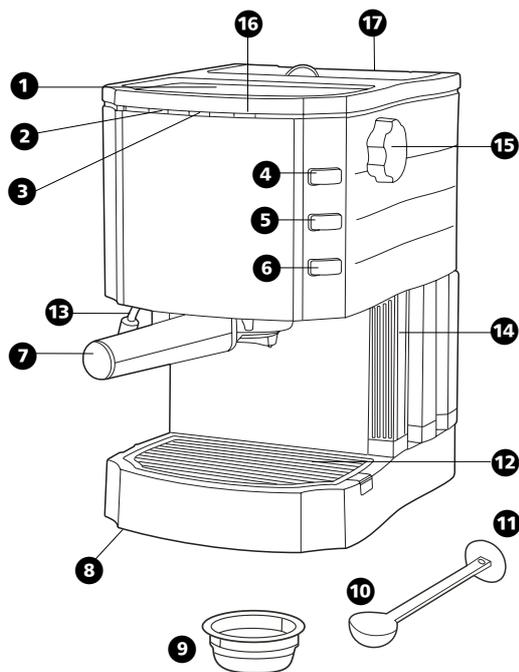
**WARNING : The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.**

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted.

**WARNING: This appliance must be earthed.**

## Features

- 1 Cup tray
- 2 Warm up light
- 3 Power light
- 4 Coffee selector
- 5 On/off switch
- 6 Steam selector
- 7 Filter holder
- 8 Non slip rubber feet
- 9 Filter
- 10 Measuring spoon
- 11 Compactor
- 12 Removable drip tray
- 13 Steam nozzle
- 14 Removable water tank
- 15 Steam valve
- 16 Steam light
- 17 Spoon storage



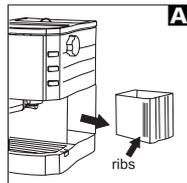
## Before first use

Before using your coffee maker for the first time or if you have not used it for some time, rinse the machine by running water through. Follow the procedure for making espresso coffee below, without coffee in the filter holder.

## Espresso operation

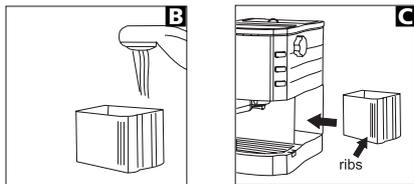
### Filling the water tank

- 1 Open the water tank **14** by sliding the tank sideways using the ribs and remove to fill. **A**  
**IMPORTANT:** Do not overfill or carry when full.



**WARNING: Do not fill through the top lid, only fill the tank itself.**

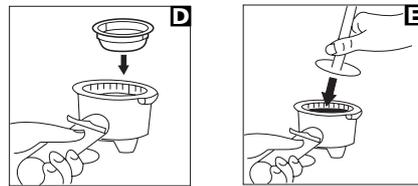
- 2 Fill the water tank **14** using cold tap water. **B**
- 3 Replace the water tank by sliding it back into place. **C**



**IMPORTANT:** Ensure the tank is pushed firmly into place or the water will not flow.

## Operating your coffee maker

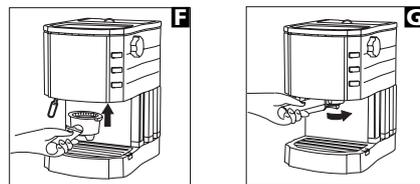
- 1 Plug the unit into the power outlet.
- 2 Switch the unit on by pressing the on/off switch **5**. The 'power light' **3** and 'warm up light' **2** will illuminate.
- 3 Select the filter **9** and place in the filter holder **7**. **D**



- 4 Using your measuring spoon **10** supplied, measure 1 spoon for one cup and 2 spoons for 2 cups of ground coffee into the filter. With the other end of the measuring spoon, use the compactor **11** to tamp down the coffee. **E**

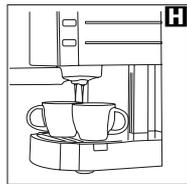
**IMPORTANT:** Be sure not to overfill the filter with too much coffee, and wipe around the edge of the filter to remove any coffee grounds.

- 5 Place the filter holder **7** on the brewing head and position the handle so it points to the left. **F**  
 Ensure the filter holder is flat against the brewing head and turn the handle towards the right **G** as far as it will go.  
**Note:** Do not overtighten.



- Hint - The spoon can be stored in the drawer **17** after use.

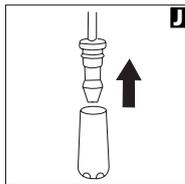
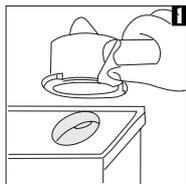
- 6** For brewing 2 cups, place the cups under each of the holes in the filter, for brewing 1 cup only, place the cup centrally on the drip tray. **I**. When the coffee maker is at the correct temperature the 'warm up light' will go out **2**.



- 7** Press the coffee selector button **4**. You will hear the machine make a pumping noise, this is normal.
- 8** Once the cups are filled to the desired level press the coffee selector button. Water will still filter through for a few seconds after the machine has been switched off.

**WARNING: Never remove the filter holder when water is running through it.**

- 9** Remove the filter holder and filter by turning the filter holder handle to the left.
- 10** To remove the used coffee grounds from the filter, turn the filter holder upside down. Gently tap out the coffee. **I**



- 11** Once the orange 'warm up light' goes out your machine is ready to make the next espresso.

## Steam function

The froth attachment makes it easy to produce frothy milk for cappuccino.

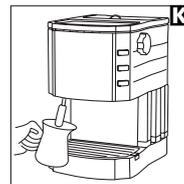
- 1** Attach the froth attachment to the end of the steam nozzle. **I**

**IMPORTANT:** For the froth enhancing attachment to work you must ensure that it is pushed firmly onto the steam nozzle.

- 2** Fill the water tank with cold tap water.
- 3** Turn the unit on. The 'power light' and 'warm up light' will both illuminate.
- 4** Swing the steam nozzle with the froth attachment to the side of the machine.
- 5** Pour cold milk into a suitable jug. Use approximately 100ml for each cappuccino.

Note: For best results we recommend to use refrigerated milk and a stainless steel jug that is well chilled.

- 6** Press the steam button **6**. The steam light **16** will illuminate and stay lit whilst the unit is in steam mode.
- 7** When the unit is the right temperature the 'warm up light' will go out.
- 8** Hold the jug under the steam nozzle so that the head of the froth attachment is immersed in the milk. **K**



- 9** Turn the steam control dial towards the steam symbol ☁. You will hear the machine make a pumping noise, this is normal.

**IMPORTANT:** Do not allow the tip of the nozzle to touch the bottom of the jug because this could obstruct the passage of steam.

- 10** Once the froth has been produced, turn the steam control dial towards • and remove the jug.

Note: Do not be alarmed by the escaping steam from the base.

- 11** The milk is ready as soon as it forms a thick layer of foam on the top. If the milk starts to make large popping bubbles, you have boiled the milk and it will therefore not froth. If this happens replace with the chilled milk. Do not boil the milk.

### Frothing tips

- For best results use fresh, cold milk from the refrigerator.
- Skimmed milk or fat reduced milk will make frothing easier.
- Use a stainless steel jug.

### Hot water drinks

You are able to make hot water drinks such as tea or instant soups using the steam nozzle.

- 1 Ensure the unit is cold before removing the froth attachment from the steam nozzle if attached.
- 2 Follow the 'steam function' and heat up hot water instead of milk.

Note: It is normal for the orange 'warm up light' to cycle on and off during the water heat up process.

### Preheating the coffee maker

To make hotter coffee you may preheat our machine. This can be achieved by following the 'espresso operation' by passing water through the coffee maker but without using coffee.

- Never use warm or hot water to fill the water tank.

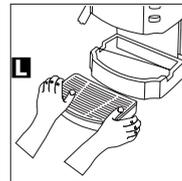
### Cleaning and maintenance

You must clean the steam nozzle and froth attachment immediately after each use.

- 1 Simply wipe the steam nozzle, cup tray and exterior with a clean, damp cloth. Do not use any abrasives or metal scourers as this will damage the finish on the unit.
- 2 Briefly run steam through the nozzle (follow the directions under 'steam function', to clear any remaining milk out of the steam nozzle.

**WARNING: Steam from the nozzle is extremely hot and can scald.**

- 3 Place the froth attachment under running water to remove any excess milk.
- 4 The filter, filter holder and water tank should be washed after each use by rinsing them under warm water. To assist in keeping the filters clean we recommend you periodically run the machine with the filter in place, without coffee, using water only.
- 5 Lift out the drip tray and wash under the tap. Ensure it is dry before refitting. **L**



Should the holes in the filters become blocked with coffee granules use a fine bristled brush.

When your coffee maker is not being used, we recommend that you do not leave the filter holder attached to the machine as this will reduce the life of the gasket.

**NO PARTS ARE SUITABLE FOR CLEANING IN A DISHWASHER.**

## Descaling

If you live in a hard water area, we recommend that your coffee maker is descaled at regular intervals, e.g. every 2-3 months. In areas of moderately hard water you should descale every 6 months. If the water filters through more slowly than usual, it is a sign that descaling is necessary.

We recommend you use proprietary liquid descaler which is especially made for coffee makers and plastic kettles.

Follow the instructions on the bottle, then operate the coffee maker with clean water 3 times before making coffee again.

**IMPORTANT:** Ensure the descaler is suitable for coffee makers.

## Helpline

If you have any difficulty with your appliance, do not hesitate to call us.

We are more likely able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly.

- Name of the product
- Model number and serial as shown on the underside of the appliance.



